

## *April Specials*

*1<sup>st</sup>*

### *Asparagus Salad*

*Prosciutto wrapped asparagus  
Lightly roasted, medley of greens with maple vinaigrette*  
\$9.00

### *Balsamic glazed scallops*

*Pan-roasted honey and balsamic scallops, lemon grass skewer  
Served on a pillow of risotto*  
\$9.00

*2<sup>nd</sup>*

### *Rosemary roasted chicken*

*Breast of chicken marinated in red wine and rosemary  
Stuffed with feta and wrapped in bacon*  
\$20.00

### *Seafood plate*

*Pan-seared Lobster cake topped with shrimp, mussels  
and scallops, drizzled with a roasted red pepper hollandaise sauce*  
\$20.00

### *Beef wellington*

*Beef Tenderloin medallion topped with a mushroom  
Ragout and puff pastry with red wine demi*  
\$20.00

*3<sup>rd</sup>*

### *Maple Crème Caramel*

*Classic custard baked with a maple syrup  
And served with fresh berries and chattily cream*  
\$5.00

### *Peach cobbler*

*Oatmeal crust filled with warm peach slices  
Served with vanilla bean ice-cream*  
\$5.00